



servings: 24 | **prep time:** 1 hour 40 minutes | **cook time:** 20 minutes | **cut:** shoulder | **method:** grill

beef crostini with smoky cilantro pesto

Enjoy the crisp crunch of a well-layered crostini. Cilantro pesto, Cotija cheese and grilled beef shoulder create a diverse flavor combination that's perfect for an afternoon treat.

BEEF CROSTINI:

2 Chairman's Reserve® Beef shoulder center (ranch cut) steaks, cut 1" thick (about 8 ounces each)
24 slices baguette bread, cut diagonally, ½" thick
¼ cup grated Cotija cheese
¼ cup chopped fresh cilantro

SMOKY CILANTRO PESTO:

3 cups loosely packed fresh cilantro leaves
¼ cup pine nuts, lightly toasted
2 small chipotle peppers in adobo sauce
2 garlic cloves
1 tablespoon fresh lime juice
¼ teaspoon ground black pepper
½ cup grated Cotija cheese
½ cup olive oil

DIRECTIONS:

1. Prepare Smoky Cilantro Pesto. Place cilantro, pine nuts, chipotle peppers, garlic, lime juice and black pepper in food processor container. Cover; process until finely chopped. Add cheese; pulse on and off until just combined. With motor running, slowly add oil through opening in cover, processing until smooth.
2. Spread ¼ cup pesto evenly onto beef steaks. Place steaks in glass dish. Cover and marinate in refrigerator 15 minutes to 2 hours. Cover and refrigerate remaining pesto.
3. Place steaks on grill over medium, ash-covered coals. Arrange 12 bread slices around steaks. Grill steaks, covered, 11 to 14 minutes for medium-rare (145°F) to medium (160°F) doneness, turning occasionally. Grill bread slices 2 to 3 minutes or until lightly toasted, turning once. Remove bread slices from grill. Repeat with remaining 12 bread slices.
4. Spread 2 teaspoons remaining pesto on each toasted bread slice. Carve steaks into thin slices. Place beef slices evenly over bread slices. Top evenly with ¼ cup cheese and chopped cilantro. Serve immediately.

servings: 1 | **calories:** 180 | **total fat:** 9g | **sodium:** 260mg | **total carbohydrate:** 17g | **protein:** 8g